



Friends don't let friends buy bottled teriyaki sauce



Chaz

 [cvillette](https://cvillette.livejournal.com/)

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2007-12-20 08:07:00

MOOD: 😊 jubilant

MUSIC: Rollins Band - Marcus Has The Evil In Him

So you know that sticky horribly sweet gloop they sell in bottles in the grocery store? That's not teriyaki.

Teriyaki is marinated whatever, grilled or broiled to a shiny perfect done-ness. "Teri," means "luster" or "shiny," and "yaki" means broiled, and so a good teriyaki sauce should make the food you are serving shiny, which is done by including sugar in the sauce, so that it caramelizes under heat.

The simplest teriyaki is just soy sauce and melted sugar, cooked over low heat, but more complicated (and tastier!) ones are easy.

For example:

1 cup soy sauce
1 cup sake
.25 cup mirin (Japanese sweet cooking wine) or rice wine vinegar
3 tbs. brown sugar
2 tbs fresh ginger

Mix those together in a saucepan, and heat, stirring constantly, until the brown sugar is melted.

Marinate what you are marinating in it overnight, or for at least a couple of hours. If you are going to re-use the sauce after marinating meat in it, take the meat out and boil the sauce gently so you don't die of some horrible mutant bacteria, because I wouldn't want that to be my fault if you did.

Then broil, or grill, the stuff you marinated--while basting occasionally with the sauce to get that shiny shiny surface--and eat. Usually with lots of rice and veggies.

TAGS: [recipes](#)



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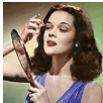
All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning

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Hey there. Sorry about the drama. It was... it was an emotional decision, and I didn't

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17 comments



[Ometotchtli](#)

[December 20 2007, 13:08:56 UTC](#)

[COLLAPSE](#)

Chaz?

That Danish pecan ring that was on my desk when I got in this morning? (And I say "was" advisedly.)

You did not stay up all night baking that and then sneak it in here before 7 am.

You just didn't.



[cvillette](#)

[December 20 2007, 13:12:19 UTC](#)

[COLLAPSE](#)

We have bakeries in Arlington.

Did you find the coffee?



[Ometotchtli](#)


[December 20 2007, 13:13:58 UTC](#)

[COLLAPSE](#)

b3

(That's a thumbs-up, if you can't tell.)



 [trolldatz](#)

[December 20 2007, 13:56:41 UTC](#) [COLLAPSE](#)

Awww. Platypi are much better than eight tiny reindeer. *g*




 [cvillette](#)

[December 20 2007, 13:58:19 UTC](#) [COLLAPSE](#)

radiates innocence

What did I do to deserve that?



 [trolldatz](#)

[December 20 2007, 14:08:56 UTC](#) [COLLAPSE](#)

Oh, nuthin'. I just got up my nerve (you know, around here it requires considerable nerve) to open the tin on my desk.

I actually have no idea what this stuff is. It looks like squares of roofing material, smells like ginger, butter, and sugar, and tastes like OMFG.

I am now going to cary a piece over to the Wabbit and see if she'll give me a bite of her coffee ring. If there still *is* a bite of her coffee ring. Because I am a civilized and sociable harpy.

But the rest of the tin is mine, mine, mine.




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[December 20 2007, 14:11:28 UTC](#) [COLLAPSE](#)

Festive winter solstice non-denominational gift-giving long-night-is-depressing-let's-party day to you!



 [trolldatz](#)

[December 20 2007, 14:15:35 UTC](#) [COLLAPSE](#)

Likewise to you, dear Coyote. And many happy returns of it. <3




 [cvillette](#)

[December 20 2007, 15:43:13 UTC](#) [COLLAPSE](#)

Oh, man.

Did I tell you, I totally saw a factory second flame-colored Le Creuset French oven at T.J. Maxx the other day, and I am kicking myself for not getting it. But it was still \$135.00, and they have plastic lid handles. Whose idea was *plastic* lid handles on enameled cast iron?

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L  [cvillette](#)
December 20 2007, 15:42:28 UTC [COLLAPSE](#)

That's perfect.

And just how it works, sometimes.

Okay, you think you can't cook? From the example you gave, I bet I know what the problem is.

Because cooking is easy, really. It's very forgiving. The thing is, it's a *meditation*. A discipline. It's about mindfulness. If you're burning ramen in a hot pot, it's because you walked away and forgot it, and that's because you were just making the food to jam it into your body so your body would leave you *alone* for a while.


And believe me. With my metabolism, I am in sympathy. And I get that way a lot myself, especially when I'm on the road and can't get anything to eat that isn't gross.

But cooking is about paying attention, to textures and smells and tastes and how the sauce is bubbling. At the risk of being wishy-washy new age hippy-drippy, it's about being present in the moment and using your sensory equipment to its fullest.

So when you're flipping pancakes, you watch them like a hawk, even if it's just out of the corner of your eye while you are also pouring berries into the blender, and then just at the right moment you have to be standing over them with the spatula to flip.

And you can tell what the right moment is because of the bubbles in the batter and the level of shine on the edges of the pancakes.


L Deleted comment

L  [cvillette](#)
December 20 2007, 15:53:11 UTC [COLLAPSE](#)

You just made me snort REALLY LOUD.

Elsewhere \neq mindful. Mindful $=$ here.

L Deleted comment

L  [cvillette](#)
December 20 2007, 16:06:26 UTC [COLLAPSE](#)

Oh, did he turn the cooking into a Production? With full orchestration and 4-part harmony?

0.0

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[cvillette](#)

[December 20 2007, 16:14:34 UTC](#) [COLLAPSE](#)

There's a special Japanese hell for pretentious cooks, you know.

The only salt is Morton's, and you can't get a duck egg to save your life.

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[December 20 2007, 16:22:11 UTC](#) [COLLAPSE](#)

salsa recipe????

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[Re: salsa fresca](#)

[cvillette](#)

[December 20 2007, 16:44:08 UTC](#) [COLLAPSE](#)

Mmm.

That's awesome. Thank you!

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[trollcatz](#)

[December 20 2007, 14:17:09 UTC](#) [COLLAPSE](#)

It's in a festive blue and silver tin.

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[trollcatz](#)

[December 21 2007, 03:17:38 UTC](#) [COLLAPSE](#)

Thank you!

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